

L'exemplaire filmé fut reproduit grâce à la
générosité de:

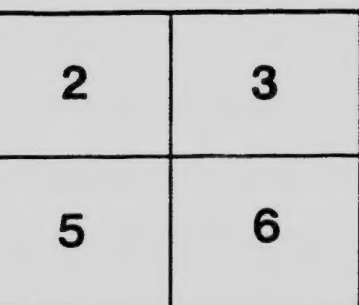
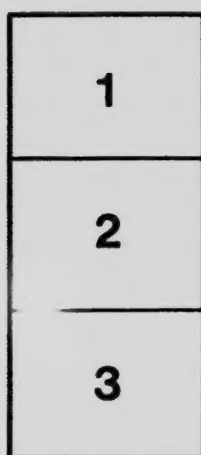
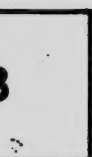
Bibliothèque
Agriculture Canada

Les images suivantes ont été reproduites avec le
plus grand soin, compte tenu de la condition et
de la netteté de l'exemplaire filmé, et en
conformité avec les conditions du contrat de
filmage.

Les exemplaires originaux dont la couverture en
papier est imprimée sont filmés en commençant
par le premier plat et en terminant soit par la
dernière page qui comporte une empreinte
d'impression ou d'illustration, soit par le second
plat, selon le cas. Tous les autres exemplaires
originaux sont filmés en commençant par la
première page qui comporte une empreinte
d'impression ou d'illustration et en terminant par
la dernière page qui comporte une telle
empreinte.

Un des symboles suivants apparaîtra sur la
dernière image de chaque microfiche, selon le
cas: le symbole → signifie "A SUIVRE", le
symbole ▽ signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être
filmés à des taux de réduction différents.
Lorsque le document est trop grand pour être
reproduit en un seul cliché, il est filmé à partir
de l'angle supérieur gauche, de gauche à droite,
et de haut en bas, en prenant le nombre
d'images nécessaire. Les diagrammes suivants
illustrent la méthode.



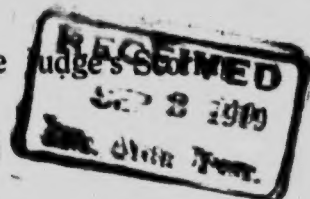
PROVINCE OF BRITISH COLUMBIA.

DEPARTMENT OF AGRICULTURE.

Hints to Exhibitors at Fall Fairs.

(Revised by WM. J. BONAVIDA, Secretary, from Bulletin No. 48.)

**Fruit—Standards of Perfection on which the
is Based.**



THE SIZE OF FRUIT.

THIS is a point on which there is much misunderstanding, many seeming to think even now that for exhibition the largest size is the perfect size. This is by no means the case. In some varieties of fruits, however, which in British Columbia do not attain the size they do in more southerly regions, the market demands the size to which it has been accustomed, and when this size is secured at only moderate sacrifice of quality and none of colour, as in plums, prunes, and peaches, the size should be large.

COLOUR.

Colour is popular because it appeals to the eye, and is also usually associated with quality. In all our fruits the highest possible amount of colour is demanded. At the same time it must not be secured at the expense of other qualities, but must be healthy and attractive and typical of the best in the variety. Any abnormality of colour scores low, both on type and colour.

FORM.

In shape, the fruit must be true to the type of the variety. Some varieties vary widely in different districts, and in extreme cases the off-shape fruit must be scored down. In many varieties of irregular form, individual fruits may be chosen that excel in uniformity and regularity, and while they may score high on uniformity, they may be so off-type as to be disqualified for form. For this reason it is desirable to choose fruits rather more uniform than the usual type of the variety.

UNIFORMITY.

This quality is most important in all classes of fruits. The individual specimens that comprise the entry should be as nearly alike as possible. Uniformity is the fundamental of successful packing and is the basis of fruit-grading.

Uniformity applies to colour, size, shape, and condition. Some varieties of fruit are much more variable in shape than others, as, for instance, Wagener and McIntosh, as compared with Wealthy, Jonathan, and Northern Spy; and in such irregular varieties such perfect smoothness as is expected in the latter kinds is not typical of the variety.

FREEDOM FROM BLEMISHES AND CONDITION.

It is essential in exhibiting fruit that it should be as near perfect as possible and free from all blemishes, whether they cause actual waste or merely disfigurements. Much fruit is shown with most apparent defects. To disqualify all infected fruit would discourage earnest exhibitors, and would sometimes result in awards going to fruit much inferior in other essential points. Our judges are therefore instructed to use their best judgment on this point, but to be as firm as possible, and to discourage the display of diseased or blemished specimens, under the four main heads as follows:—

(1.) Insect injuries. Most of these, especially the presence of scale-insects, should disqualify at once.

(2.) Fungous diseases, especially apple and pear scab, brown-rot of the stone-fruits, etc.

(3.) Physiological troubles, such as fruit-pit (or Baldwin spot) and water-core, for both of which fruit should always be disqualified.

(4.) Mechanical injuries, such as nail-marks, bruises, punctures of the skin, etc. The absence of stems is evidence of carelessness and should disqualify exhibits of apples, pears, and plums, as it leads to early decay of the fruit. (With prunes, however, it is hard to keep the stems on, and it is unnecessary, as breaking-off of the stem does not cause decay.)

POLISHING.

Unless local regulations and sentiment are distinctly against wiping and polishing, apples and pears may be so prepared. This practice is forbidden in the prize-lists of many fairs, but the large shows all allow polishing, and it really does not affect keeping quality.

CONDITION.

This refers to the stage of ripeness. Specimens of varieties past season should be in reasonably firm condition. Winter fruits are not expected to be of mature eating quality at the fall fairs, but they should be firm and in a normal stage of growth for the time of year.

QUALITY.

On the score-cards "quality" means the combination of flavour, sweetness, texture, etc., that constitutes edibility. The term includes the quality of the fruit for preserving or cooking, as well as for domestic consumption.

Where varieties compete against each other, the question of quality must be considered as of primary importance, and its place on the score-card in consequence. It is also considered in determining the merits of collections and in giving awards for the "any other variety" class, as well as that for seedlings or new varieties.

In commercial exhibits, "quality" also includes shipping qualities and the standing of the variety in the estimation of the market.

COMMERCIAL VALUE.

This is scored in collections only, as in box classes each variety is supposed to have a class for itself. Where a district is not yet at the marketing stage, the judge will make as correct an estimate as possible of the relative commercial values of the varieties in competition.

NAMING OF SPECIMENS.

Fruits must be correctly named. In plate fruits, where it is assumed that all the plates are named, the judge may disqualify for omission or misnaming. The names of varieties should be insisted on in all exhibits, and especially in collections and commercial displays, because their absence greatly detracts from the educational value of the judge's decision. Labels should be neat, legible, and convenient to see, but should not be pasted or pinned to the fruit.

PACKING.

For commercial fruit production, packages and packing must be of the highest standard. The package must be adaptable to the fruit, reasonable in cost, sufficiently strong, and attractive. The packages used in British Columbia meet these requirements to a reasonable degree. Packing must result in a compact, firm, full, attractive pack.

Department of Agriculture, Victoria, B.C., May, 1919.

Send to the Publications Branch, Department of Agriculture, Victoria, B.C., for:—

Bulletin 48, "Exhibiting Fruit and Vegetables."

Agricultural Department Circular No. 28, "Hints to Exhibitors—Fruit—Selection and Preparation of Plate Exhibits."

Agricultural Department Circular No. 29, "Hints to Exhibitors—Boxed Fruits, Selection and Packing."

VICTORIA, B.C.:

Printed by WILLIAM H. CULLIN, Printer to the King's Most Excellent Majesty.
1919.



